

§ 305.16

not to exceed 4.5 °C (40 °F) or precooled at the terminal to 2.2 °F (36 °F).

(3) Breaks, damage, etc., in the treatment enclosure that preclude maintaining correct temperatures must be repaired before use. An official authorized by APHIS must approve loading of compartment, number and placement of sensors, and initial fruit temperature readings before beginning the treatment.

(4) At least three temperature sensors must be used in the treatment compartment during treatment.

(5) The time required to complete the treatment begins when the temperature reaches the required temperature.

(6) Only the same type of fruit in the same type of package may be treated together in a container; no mixture of fruits in containers will be treated.

(7) Fruit must be stacked to allow cold air to be distributed throughout the enclosure, with no pockets of warmer air, and to allow random sampling of pulp temperature in any location in load. Temperatures must be recorded at intervals no longer than 1 hour apart. Gaps of longer than 1 hour may invalidate the treatment or indicate treatment failure.

(8) Cold treatment is not completed until so designated by an official authorized by APHIS or the certifying official of the foreign country; shipments of treated commodities may not be discharged until full APHIS clearance has been completed, including review and approval of treatment record charts.

(9) Pretreatment conditioning (heat shock or 100.4 °F for 10 to 12 hours) of fruits is optional and is the responsibility of the shipper.

(10) Cold treatment of fruits in break-bulk vessels or containers must be initiated by an official authorized by APHIS if there is not a treatment technician who has been trained to initiate cold treatments for either break-bulk vessels or containers.

§ 305.16 Cold treatment schedules.

Treatment schedule	Temperature (°F)	Exposure period
T107-a ¹	34 or below ...	14 days.
	35 or below ...	16 days.
	36 or below ...	18 days.
T107-a-1	34 or below ...	15 days.
T107-b	35 or below ...	17 days.
	33 or below ...	18 days.

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Treatment schedule	Temperature (°F)	Exposure period
T107-c	34 or below ...	20 days.
	35 or below ...	22 days.
	32 or below ...	11 days.
	33 or below ...	13 days.
	34 or below ...	15 days.
T107-d	35 or below ...	17 days.
	32 or below ...	13 days.
	33 or below ...	14 days.
	34 or below ...	18 days.
	35 or below ...	20 days.
T107-e	36 or below ...	22 days.
	31 or below ²	22 days.
T107-f	32 or below ...	10 days.
	33 or below ...	11 days.
	34 or below ...	12 days.
	35 or below ...	14 days.
T107-g	0 or below	7 days.
T107-h	33.4 or below ...	13 days.
	33.8 or below ...	15 days.
	34.5 or below ...	18 days.
	33.8 or below ...	13 days.
T107-j	34.5 or below ...	18 days.
	34 or below ...	14 days.
CTMedfly	35 or below ...	16 days.
	36 or below ...	18 days.
	0	48 hours.
T403-a-2-3 (for temperatures below 55 °F).	0	48 hours.
T403-a-4-3, T403-a-5-3, T403-a-6-1.	0	48 hours.
T403-a-6-2	0	32 hours.
	10	48 hours.
T403-a-6-3	0	8 hours.
	10	16 hours.
	20	24 hours.

¹ For Hawaiian-grown avocados only, a single transient heat spike of no greater than 39.6 °F (4.2 °C) and no longer than 2 hours, during or after 6 days of cold treatment, does not affect the efficacy of the treatment.

² Commence when sensors are at 31 °F or below. If the temperature exceeds 31.5 °F, extend the treatment one-third of a day for each day, or part of a day, that the temperature is above 31.5 °F. If the exposure period is extended, the temperature during the extension period must be 34 °F or below. If the temperature exceeds 34 °F at any time, the treatment is nullified. Also, some freeze damage may occur if the pulp temperature drops below approximately 29.5 °F. This varies with the commodity.

Subpart—Quick Freeze Treatments

§ 305.17 Authorized treatments; exceptions.

(a) Quick freeze is an authorized treatment for all fruits and vegetables imported into the United States or moved interstate from Hawaii or Puerto Rico, except for those fruits and vegetables listed in paragraph (b) of this section. Quick freeze for fruits and vegetables imported into the United States or moved interstate from Hawaii or Puerto Rico must be conducted in accordance with §§ 318.13–4a, 318.58–4a, and 319.56–2c, respectively.

(b) Quick freeze is not an authorized treatment for: